

LOG CABIN INN

Fresh homemade bread and butter

Choice of one of the following Appetizers:

Chef's Homemade Soup of the Day
Garden salad with lemon vinaigrette dressing
Homemade Caesar Salad

Choice of one of the following Entrees:

8oz Sterling Silver New York strip loin served with a medley
Of fresh vegetables and potato

Roasted Chicken—half roasted chicken with polenta
and a sundried tomatoe chicken demi glaze ,
served with a fresh medley of vegetables and
potato

Provimi Liver with bacon and onions, served with
a medley of fresh vegetables & potato

Chef's Pasta of the Day

Chef's Catch of the Day served with rice and medley
of fresh vegetables

Chef's homemade dessert selection, coffee & tea

ENTREES

All our steaks are fresh and cut to order.
Please ask your server if you desire a larger size.

New York Strip Loin	8 oz	\$28.95
	10 oz	\$31.95
	12 oz	\$33.95

Filet Mignon	8 oz	\$30.95
	10 oz	\$35.95
	12 oz	\$39.95

Sauces: Peppercorn, Roquefort or Café du Paris butter \$2.75
Sautéed Mushrooms \$2.75

Pork Loin - stuffed with apple, cranberry and finished with a red wine demi glaze \$22.95

Provimi Liver - served with caramelized onions & bacon \$19.95

Roasted Chicken - half roasted chicken with polenta and a sundried tomato chicken demi glaze \$21.95

Pickerel - pan seared and finished with a refreshing lemon sorrel butter \$27.95

Short Ribs & Quail - Asian braised ribs with stuffed quail complimented with a rich anise infused soya drizzle \$32.95

Rack of Lamb - New Zealand spring lamb with a Dijon honey herb crust finished with a mango and pineapple jus \$39.95

Seafood Lasagna - layers of shrimp, scallops & lobster in savory tomato and ricotta, piled high with seafood surrounded with a lobster cream sauce and fresh mussels \$39.95

Surf 'N' Turf - 6 oz Filet Mignon combined with a 1/2 a lobster from the East Coast with hot drawn butter \$39.95

Fresh 2lb East Coast Lobster - fresh from P.E.I. steamed lobster no fuss no muss chef does it all served with hot drawn butter \$45.00